HCN610 Induction Hob

Manual for Installation, Use and Maintenance

CDA

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Important

The CDA Group Ltd cannot be held responsible for injuries or losses caused by incorrect use or installation of this product. Please note that CDA reserve the right to invalidate the guarantee supplied with this product following incorrect installation or misuse of the appliance or use in a commercial environment.

This appliance is not designed to be used by people (including children) with reduced physical, sensorial or mental capacity, or who lack experience or knowledge about it, unless they have had supervision or instructions on how to use the appliance by someone who is responsible for their safety.

Under no circumstances should any external covers be removed for servicing or maintenance except by suitably qualified personnel.

Appliance information:
Please enter the details on the appliance rating plate below for reference, to assist CDA Customer Care in the event of a fault with your appliance and to register your appliance for guarantee purposes.

Appliance Model	
Serial Number	

CE Declarations of Conformity
This appliance has been manufactured to the strictest standards and complies with all applicable legislation, including Electrical safety (LVD) 2006/95/EC and Electromagnetic interference compatibility (EMC) 2004/108/EC. Parts intended to come into contact with food conform to 89/109/EC.

IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2002/96/EC.
At the end of its working life, the product must be taken to a special local authority waste collection centre or to a dealer providing appliance recycling services.

Disposing of a household appliance separately avoids possible negative consequences for the environment and health. It also enables the constituent materials to be recovered, saving both energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.

Please note:
- Induction hobs become hot and remain hot during and immediately after use. Do not touch the hob until it has been allowed to cool.
- Keep children away from the appliance when in use.
- Never use the hob top for storage.
- Pan handles should never stand out beyond the edge of the worktop. This will ensure children cannot reach them.
- Do not lean over the hob when it is in use.
- Follow the cleaning instructions carefully.
- Ensure the base of the saucepan is clean and dry before placing it on the hob.
- After use, please ensure that the control knobs are in the 'Off" position.
- Avoid hard shocks from cookware – the vitroceramic glass surface is highly resistant but not unbreakable.
- Do not place hot lids flat on the hob top. A "suction" effect could cause damage to the hob.
- Do not drag cookware across the hob top: in the long term, this could cause damage to the hob.
- Only use completely flat-based cookware on the hob. Uneven cookware could cause damage to the hob.
- Do not store cleaning or flammable products in the unit below the hob.

- Always use appropriate cookware.
- Do not cook unopened tins of food directly on the hob.
- Never put cooking foil or plastic materials on the ceramic surface when the hob is hot. These materials could melt and cause damage to the hob.
- This hob (Class 3) has been designed for use only as a cooking appliance. Any other use (e.g. heating rooms) should be considered incorrect and therefore dangerous.

FOR THOSE WITH HEART PACEMAKERS OR ACTIVE IMPLANTS:
The function of this hob conforms to current electromagnetic interference standards and thus is in total compliance with legal requirements (2004/108/CE) directives).

To avoid interference between your hob and a pacemaker, your pacemaker must be designed and programmed in compliance with the regulations that apply to it. As such, CDA guarantee only that our product is compliant.

With regard to the compliance of the pacemaker or any potential incompatibility, you should obtain information from the manufacturer or your attending physician.

Important

- Do not use the hob if the glass surface is cracked or damaged to prevent the risk of electric shock. Disconnect it from the power supply.
- Ensure that the power cable of a connected electrical appliance near the hob is not in contact with the cooking zones.

Cooking on Induction

The principle of induction cooking is based on magnetic effect.

When you put your cookware on an induction zone and switch it on, the electronic boards in the hob produce induced currents in the base of the cookware and instantly raise its temperature. This heat is then transferred to the food inside the cookware.

The best cookware to use with induction cooking has thick flat bases, as the heat will be better distributed so cooking more even.

Most cookware is compatible with induction cooking. There are two ways to check the suitability of your cookware:
1. Using a magnet to see if the base of the pan is magnetic: if the magnet sticks, then the cookware is compatible.
2. Place the pan on one of the cooking zones switched on to power level 4: if the display remains on, then the cookware is compatible. If the display flashes, the cookware cannot be used on an induction hob.

Using your Hob

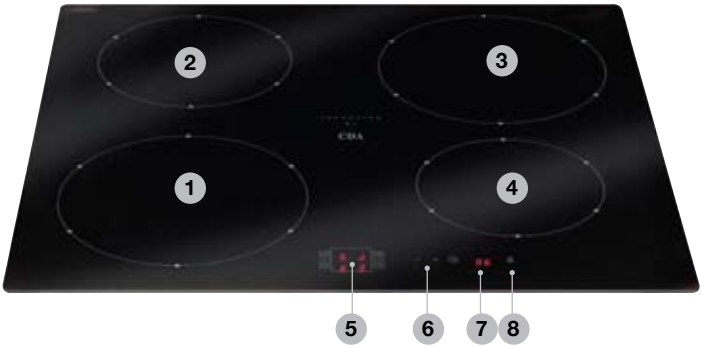

Fig.1

Zones:

1. Front left 2.3 kW 210 mm
2. Back left 2.3 kW 180 mm
3. Back right 2.3 kW 210 mm
4. Front right 2 kW 160 mm

Control panel:

5. Zone control keys and display
6. Timer control keys
7. Timer display
8. Childlock key

The table below offers guidance as to what each power level is for.

Switch position	Type of cooking
0	Switched off
1/2	For melting (butter/chocolate) or keeping food warm
2/3	Keeping food hot or to heat small quantities of liquid
3/4	Heat larger quantities of liquid (sauces etc.)
4/5	Slow boiling, e.g spaghetti, soups, stews, potatoes
6/7	Gentle frying
7/8	Browning meats, frying fish, omelettes
9	Fast frying steaks

Using your Hob

Please note:

- A dot will show on either the zone control display or the timer display to demonstrate which is the active control. To select a different control, touch either the required zone control key or the timer key.

To switch the zone on

- Touch the zone control key for the required zone. The zone control display will flash with 0 and for the relevant zone and the hob will beep to confirm the zone is on.

To set the power level

- Touch the + key to increase the power level from 1 (lowest) to P (maximum) and the – key to reduce it.
- To go straight to P, touch the – key once when the zone is switched on.

Please note:

- If a power level is not set within five seconds, the zone will switch off automatically.

To switch the zone off

- Touch and hold the zone control key for the required zone until the display switches off.

The timer

- The timer allows you to preset the length of time any of the zones will be on, between a minimum of one minute and a maximum of ninety-nine minutes. The timer can be used on each zone separately.

To set the timer

- First switch on the zone and set the power level.
- Touch the timer key repeatedly until the LED in the timer display is lit for the required zone.
- Then touch the + and – keys until the timer display shows the required duration.
- To go straight to the maximum 99 minutes, touch the – key once when the timer is switched on.

Please note:

- The timer will only count down when the cookware is on the zone.
- The timer will count down in minutes, and then in seconds for the last minute.
- At the end of the set time, the zone will switch off, the timer display will flash 0 and the hob will beep for approximately 20 seconds. To stop the beep, touch any key.

To change the timer once set

- Touch the timer key repeatedly until the LED is lit for the required zone.
- Then touch the + and – keys until the display shows the required duration.

To cancel the timer once set

- Touch the timer key repeatedly until the LED is lit for the required zone.
- Then touch and hold the + and – keys simultaneously for approximately three seconds. This will cancel the timer.

Please note:

- If you cancel the timer, the zone will continue at the set power level until it switched off as described above.

The childlock

The hob is equipped with a childlock to lock the controls. This can be used when the hob is off or during cooking.

To set the childlock

- Touch the childlock key for approximately three seconds until the LED above the childlock key illuminates and the hob beeps to confirm the childlock is switched on.

To turn off the childlock

- Touch the childlock key for approximately three seconds until the LED above the childlock key goes out and the hob beeps twice to confirm the childlock is switched off.

Use of the childlock when the hob is off

- The childlock LED will illuminate briefly when any zone control key is touched.

Use of the childlock when the hob is in use

- The zone control display will alternate between showing the selected power level and the locked symbol for any zone in use.
- For any zone not in use, the display will show the locked symbol, the hob will beep and the childlock LED will illuminate briefly when the control keys are touched.
- It is possible to switch off a zone when the childlock is on for safety reasons.

Residual Heat Indicators

The hob is equipped with residual heat indicators to warn when any of the zones are still hot to the touch after cooking. An H will flash in the relevant zone display after cooking until the zone is at a safe temperature to touch.

Please note:

- You should avoid touching the zones when the hob is in use, or when an H is showing on the zone display.
- In the event of a power cut, the residual heat indicators will illuminate after the power supply is restored. However, when there is no power supply to the hob the residual heat indicators will not work, so extra care must be taken.

Temperature Limiters

The hob is equipped with a temperature limiting sensor that adjusts the power output of the hob if the bottom of the cookware becomes too hot, preventing damage to the cookware and to the hob itself.

Small Object Safety

The hob will not operate if a small object is left on the hob top, for example a fork. The zone control display will flash to warn there is something too small on the hob.

Please note:

- Several small objects left together may be detected by the hob as a piece of cookware. In this case, the zone will operate and the objects may heat up.

Auto-stop Protection

The hob is equipped with a sensor that will switch off the hob, and display the symbol in any of the following situations:

- Overflow from the pan spills over the control keys
  A damp cloth is placed over the control keys
- A metallic object is placed over the control keys

Efficient Use of your Hob

The hob is equipped with zones of different sizes, designed to accommodate most shapes and sizes of pan. For best results, only use pans with flat bottoms and choose an appropriate zone depending on the size of the pan. The most efficient use of the hob is shown below, where the pan and zone are correctly chosen.

Use pan lids where possible to minimize the energy usage of your appliance.

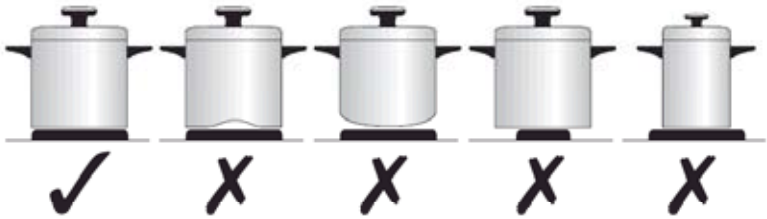

Fig.2

Zone Size	Minimum Pan Size (cm)	Maximum Pan Size (cm)
160mm	10	18
180mm	12	22
210mm	18	24

It is very important that the pans used on the hob are made of a suitable material and have the correct type of base. The base of the pan must be clean before use to prevent any scratches on the hob top.

Care and Maintenance

Always disconnect the appliance from the power supply before undertaking any cleaning or maintenance.

Important:

- Steam cleaners must not be used when cleaning this appliance.
- You should use a non-abrasive cleaner to clean the hob top. Any abrasive cleaner (including Cif) will scratch the surface and could erase the control panel markings.
- Sugar and starch can cause permanent damage to the surface of the hob. Wipe away any spillages immediatly.

Types of residues	Clean with	Cleaning advice
Light	Cleaning sponge and soft cloth	Wipe over the zone to be cleaned with a sponge and hot water, and then wipe off with a soft dry cloth.
Accumulated baked-on stains/ dirt, sugar spills or melted plastics	Cleaning sponge or glass scraper and soft cloth	Wipe over the zone to be cleaned with a sponge and hot water, using a ceramic scraper to remove any large marks or stains and then wipe off with a soft dry cloth.
Rings and hard water residues	White vinegar and soft cloth	Pour a small amount of warm white vinegar onto the stain, leave it to stand, and then wipe off with a soft dry cloth.
Shiny metallic streaks	Cleaning agent for vitroceramic glass etc.) Slow boiling, e.g. spaghetti, soups, stews, potatoes	Use specialist vitroceramic glass cleaner (preferably one with silicone for its protective properties)

If yor Hob is not working:

1. Check that the control knob is switched on.
2. Check that the mains supply has not been switched off.
3. Check that the fuse in the spur has not blown.

Contact CDA Customer Care

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Troubleshooting

On first use

You observe that	Possible Causes	What should you do?
The display shows a series of digits and symbols on first connection	Working normally	Nothing, the hob will be ready to use within approximately 30 seconds
Installation blows a fuse or only one side of the hob works	The electrical connection of the hob is incorrect	Check that it is set up properly (see the Electrical Connection section)
The hob produces an odour during the first cooking sessions	New appliance	Heat a saucepan full of water on each cooking zone for 30 minutes

On switching on

You observe that	Possible Causes	What should you do?
The display shows a series of digits and symbols on first connection	Working normally	Nothing, the hob will be ready to use within approximately 30 seconds
Installation blows a fuse Only one side of the hob works	The electrical connection of the hob is incorrect	Call CDA Customer Care
The hob produces an odour during the first cooking sessions	New appliance	Heat a saucepan full of water on each cooking zone for 30 minutes

In use

You observe that	Possible Causes	What should you do?
The hob has stopped operating. The hob beeps at approximately ten second intervals and a ⬬ or F7 is displayed on the zone display	There was an overflow or an object is in contact with the control panel	Clean the hob or remove the object, and begin cooking again
A series of small ⬬ or F7 is displayed	The electronic boards heated up	See the Installation section
After turning on a zone, the indicator lights on the control panel continue to flash	The cookware used is not suitable for induction or is less than 12 cm in diameter (10 cm on the 16 cm zone)	See the section on cookware for induction
The saucepans make noise during cooking or your hob makes a clicking sound during cooking	This is normal with some types of cookware. This is caused by the transfer of energy from the hob to the cookware	Nothing. There is no risk, neither to your hob nor to your cookware
The fan continues to function for a few minutes after the hob is turned off	Cooling of the electronic components. Working normally	Nothing.

IMPORTANT - PLEASE NOTE: In the event of any breakage, crack or cracking – even minimal – of the vitroceramic glass, immediately disconnect your appliance to prevent a risk of electric shock and contact CDA Customer Care.

Fitting the Hob

Unpacking the hob:
Take care not to lose or mishandle any parts.

Fitting position of the hob:
This appliance must be installed a minimum of 50mm from any back wall and a minimum of 180mm away from any adjacent vertical surfaces, e.g. a tall cupboard end panel. This may be reduced to 100mm if the adjacent surface is resistant to fire (tiles or steel, for example). These dimensions are shown in Fig.6.

Ventilation requirements:
This appliance must be installed to allow air to flow freely to the air intake (A in figure 3) and from the air outlet (B in figure 3). Failure to allow sufficient ventilation could cause damage to the hob and constitutes incorrect installation, which is not covered by the warranty.

If fitting a cooker hood above the hob:
If a cooker hood is to be installed above the hob, the height of the hood above the hob must be at least 600mm (650mm is recommended) (Fig.5). If the instructions supplied with the hood dictate that the hood must be installed at a height greater than 600mm, then that height is the minimum required.

Wall furniture requirements:
The minimum height of any cabinet immediately above the hob is 900mm. The minimum height of any adjacent units (including light pelmets) is 400mm, unless they are manufactured from a material resistant to fire (steel, for example)

Notes:
- Do not position this appliance above a refrigeration unit. The heat generated may cause the refrigeration unit to fail.
- This appliance is designed to be installed into cabinet units capable of withstanding temperatures of 65°C or greater above ambient temperature.
- If there is no oven to be built in below the hob, an isolation shelf should be fitted to protect the user from high temperatures. If the hob is to be installed above a working drawer, then a partition should be fitted to protect the contents and user from the heat generated during use. This should be fitted 100mm below the hob.
- Never place perishable foods, cleaning products or flammable items in the cupboard below the appliance.
- If an oven is to be installed below the hob, the thermal safety system on the hob will not allow the hob to be used at the same time as a pyrolytic programme on the oven.
- The hob is equipped with an anti-overheating safety device that can be activated if the hob is installed over an oven that is not sufficiently ventilated. In the event that this occurs, the control panel will show a series of small lines. We recommend that you increase the ventilation of the hob by creating an opening in the side of the cabinet (8 cm x 5 cm).

A – Air intake B – Air outlet C-Hob top D – Power cable

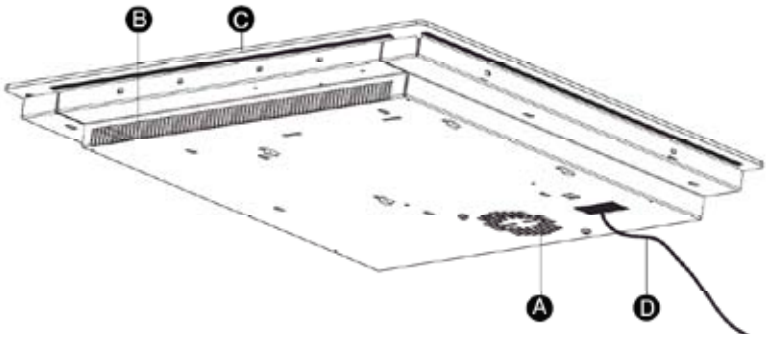

Fig.3

How to install the hob:

Overall dimensions of the hob: Width: 580mm Depth: 510mm

Worktop cut-out dimensions: Width: 560mm Depth: 490mm

1. Make the required hole in the worktop. Before doing this, you must check the instructions supplied with any cooker hood to ensure that you will have the required clearance. The cut-out (Fig.6) shows a 60mm gap from the wall to the cut-out edge. The distance from the hob, when fitted, to the back wall is 50mm.

   If a splashback/worktop upstand is to be fitted, take this into account when cutting the hole. The minimum distance that the hob should be positioned away from the rear wall or splashback is 50mm.

2. Fix the foam seal underneath the appliance by following the outline of the worktop upon which the hob will rest This ensures an airtight seal with the worktop. Do not use silicone type sealant.

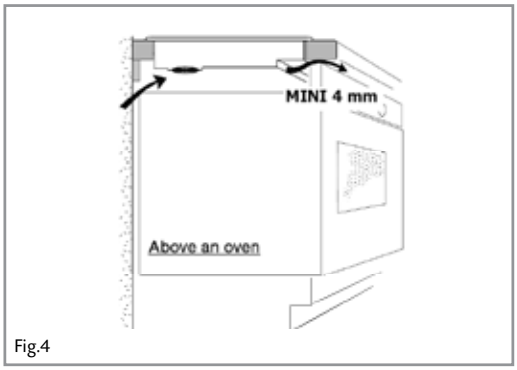

Fig.4

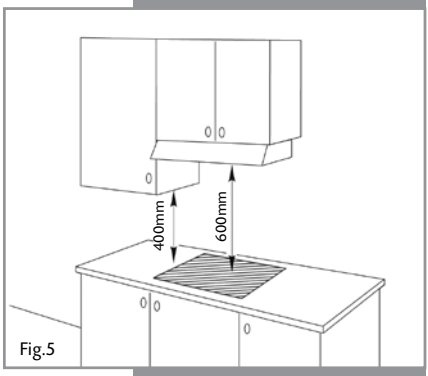

Fig.5

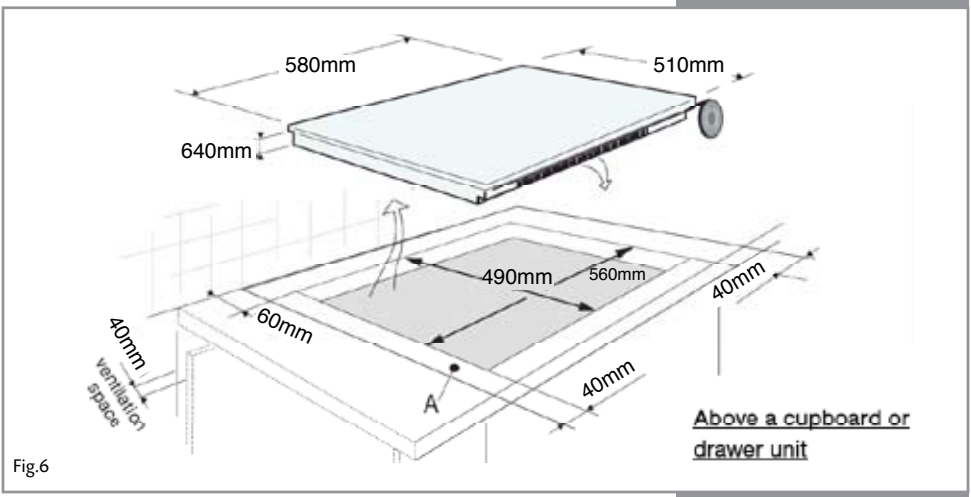

Fig.6

Mains Electricity Connection

Warning! this appliance must be earthed

We recommend that the appliance is connected by a qualified electrician, who is a member of the N.I.C.E.I.C. and who will comply with the I.E.E. and local regulations.

This appliance is intended to be connected to fixed wiring and is not suitable for connection to a 13a plug or 13a supply.

This appliance is intended to be connected to fixed wiring by a double pole switch, having a contact separation of at least 3mm in all poles. The switch must be positioned no further than 2m from the appliance.

This appliance is supplied with a 3 core mains cable; the wires are in accordance with the following code:

Green & Yellow = Earth

Blue = Neutral

Brown = Live

Please note:

- The mains cable must only be replaced by a qualified electrician or service engineer and must be of equivalent or better rating (i.e. 2.5mm^2, HO5V2V2-F).
- This appliance is intended to be connected to the mains supply with a cable of cross section area 2.5 mm2. A larger cable will not fit the terminal connections.
- The marking of the current rating of the fuse or circuit breaker protecting this appliance should be marked on the socket outlet.
- Assembly and electrical connection should be carried out by specialised personnel.
- When installing this product we recommend you seek the help of another individual.

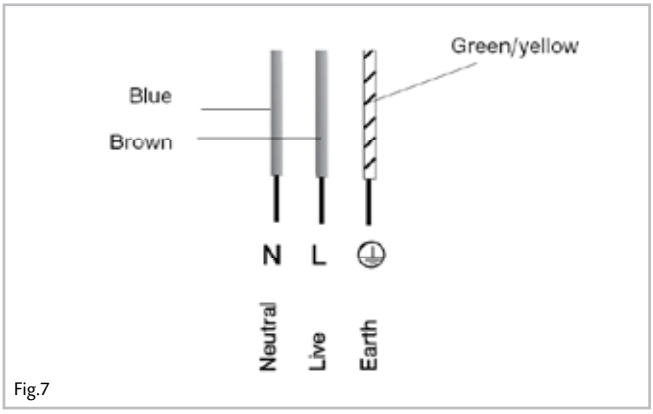

Fig.7

|C|D|A|

To contact our Customer Care Department, or for Service,

please contact us on the details below.

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